



PLUMAS COUNTY  
ENVIRONMENTAL HEALTH DIVISION  
**FOOD SAFETY EVALUATION REPORT**  
270 County Hospital Rd., Ste 127 Quincy, CA 95971  
Phone: (530) 283-6355 FAX (530) 283-6241

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Date of Inspection: 5/16/25

Facility Name:	Sierra Delta Lanes	Phone Number	PR ID #
Facility Site Address:	1735 E Main St	City:	Quincy Zip 95971
Permit #:	25-079	Exp Date:	4/15/26
Permit Holder:	Shanel & Scott Sutherland		
		Type of Inspection:	Routine

See reverse side for the code sections and general requirements that correspond to each violation listed below

In = In compliance N/O = Not observed N/A = Not applicable COS = Corrected on-site MAJ = Major violation OUT=Out of Compliance

In	N/O-N/A	COS	MAJ	OUT
<b>DEMONSTRATION OF KNOWLEDGE</b>				
	✓	1. Demonstration of knowledge: food safety certification		
Food Safety Cert Name: John Scott Sutherland Exp Date: 3/28/28				
<b>EMPLOYEE HEALTH &amp; HYGIENIC PRACTICES</b>				
✓	✓	2. Communicable disease: reporting, restrictions & exclusions		
✓	✓	3. No discharge from eyes, nose, and mouth		
✓	✓	4. Proper eating, tasting, drinking or tobacco use		
<b>PREVENTING CONTAMINATION BY HANDS</b>				
✓	✓	5. Hands clean and properly washed; gloves used properly		
✓	✓	6. Adequate handwashing facilities supplied & accessible		
<b>TIME AND TEMPERATURE RELATIONSHIPS</b>				
	✓	7. Proper hot and cold holding temperatures		
	✓	8. Time as a public health control: procedures & records		
✓	✓	9. Proper cooling methods		
✓	✓	10. Proper cooking time & temperatures		
✓	✓	11. Proper reheating procedures for hot holding		
<b>PROTECTION FROM CONTAMINATION</b>				
✓	✓	12. Returned and re-service of food		
✓	✓	13. Food in good condition, safe and unadulterated		
✓	✓	14. Food contact surfaces: clean and sanitized	clean	

In	N/O-N/A	COS	MAJ	OUT
<b>FOOD FROM APPROVED SOURCES</b>				
	✓	15. Food obtained from approved source		
	✓	16. Compliance with shell stock tags, condition, display		
	✓	17. Compliance with Gulf Oyster Regulations		
<b>CONFORMANCE WITH APPROVED PROCEDURES</b>				
	✓	18. Compliance with variance, specialized process, reduced oxygen packaging, & HACCP Plan		
<b>CONSUMER ADVISORY</b>				
	✓	19. Consumer advisory provided for raw or undercooked foods		
<b>HIGHLY SUSCEPTIBLE POPULATIONS</b>				
	✓	20. Licensed health care facilities/ public & private schools: prohibited foods not offered		
<b>WATER/HOT WATER</b>				
	✓	21. Hot and cold water available	Temp 100° F	
<b>LIQUID WASTE DISPOSAL</b>				
	✓	22. Sewage and wastewater properly disposed		
<b>VERMIN</b>				
	✓	23. No rodents, insects, birds, or animals		

SUPERVISION		OUT
24. Person in charge present and performs duties		
<b>PERSONAL CLEANLINESS</b>		
25. Personal cleanliness and hair restraints		
<b>GENERAL FOOD SAFETY REQUIREMENTS</b>		
26. Approved thawing methods used, frozen food		
27. Food separated and protected		
28. Washing fruits and vegetables		
29. Toxic substances properly identified, stored, used		
<b>FOOD STORAGE/ DISPLAY/ SERVICE</b>		
30. Food storage: food storage containers identified		✓
31. Consumer self-service		
32. Food properly labeled & honestly presented		
<b>EQUIPMENT/ UTENSILS/ LINENS</b>		
33. Nonfood contact surfaces clean		
34. Warewashing facilities: installed, maintained, used; test strips		
35. Equipment/ Utensils approved: installed; clean; good repair, capacity		
36. Equipment, utensils and linens: storage and use		
37. Vending machines		
38. Adequate ventilation and lighting: designated areas, use		

39. Thermometers provided and accurate	OUT
40. Wiping cloths: properly used and stored	
<b>PHYSICAL FACILITIES</b>	
41. Plumbing: proper backflow devices	
42. Garbage and refuse properly disposed; facilities maintained	
43. Toilet facilities: properly constructed, supplied, cleaned	
44. Premises: personal/cleaning items: vermin-proofing	
<b>PERMANENT FOOD FACILITIES</b>	
45. Floor, walls and ceilings: built, maintained, and clean	
46. No unapproved private homes/ living or sleeping quarters	
<b>SIGNS/ REQUIREMENTS</b>	
47. Signs posted: last inspection report available	
<b>COMPLIANCE &amp; ENFORCEMENT</b>	
48. Plan Review	
49. Permits Available	
50. Impoundment	
51. Permit Suspension	
52. SB1383 Food Diversion Program	
> Written contract with food recovery organizations	
> Monthly edible foods donation records	

Received by (Print)	Scott Sutherland	Title	Owner
Received by (Signature)	<i>SS</i>		
Specialist (Print)	Willa Sopin	Specialist (Signature)	Alma P. Bon
			Re-inspection Date: next month

1) Defrost meat under cold running water, in fridge, microwave, or cooling  
 30) Label items in south-fridge, sauce tubs & ziplocked items.